

Spier Private Collection Noble Late Harvest 2000

John Platter 2006 - 4 Stars
Platter Wine Guide 2005 - 4 stars
Fairbairn Capital Trophy Wine Show 2003 - Silver
Michelangelo International Awards 2003 - Silver
Platter Wine Guide 2004 - 4 Stars

Excellent botrytis flavours, with succulent stewed peach, apricot and hints of vanilla on both nose and palate.

Serve with dessert or a cheese platter.

variety : Bukettraube | 100% Bukettraube

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.15 % vol rs : 147.3 g/l pH : 3.24 ta : 7.4 g/l

type : Dessert **style :** Sticky

pack : Bottle **closure :** Cork

John Platter 2006 - 4 Stars
Platter Wine Guide 2005 - 4 stars
Fairbairn Capital Trophy Wine Show 2002 - Bronze
International Wine & Spirits Competition 2003 - Bronze
Fairbairn Capital Trophy Wine Show 2003 - Silver
Michelangelo International Awards 2003 - Silver
Platter Wine Guide 2004 - 4 Stars
Wine Magazine 2003 - 3 Stars
Veritas 2003 - Bronze

ageing : Enjoy now, or within 3 years from harvest.

in the vineyard : Average temperature - Summer 23.5°C, Winter 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Production: 2000 cases

Soil: Kroonstad, Fernwood

20-year-old Chenin Blanc vines planted on west-facing slopes were botrytis infected due to the mists from the nearby ocean.

about the harvest: The grapes were picked at 45° Balling in Mid April.

in the cellar : The grapes were de-stemmed and crushed. The juice was fermented for 18 months in 1st-fill and 2nd-fill French oak barrels.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za